

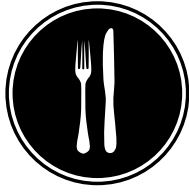
BRIDAL SHOWER PROMO

HERITAGE ESTATE
WINERY & EVENTS



CATERTRENDZ[®]
CULINARY PRODUCTION





CATERTRENDZ[®]
CULINARY PRODUCTION

f www.facebook.com/CaterTrendzCatering

 [@catertrendz](https://www.instagram.com/catertrendz)

 www.catertrendz.com

 info@catertrendz.com

CATERTRENDZ CULINARY PRODUCTION

TORONTO'S PREMIER CATERER

CaterTrendz is Toronto's premier caterer. We began as one of Toronto's first restaurants. Over the years, we have grown to be a leading social and corporate caterer with a long history of service par excellence. We also excel in off-premise catering, working in many of Toronto's finest venues. Our range is extraordinary — from intimate family dinners to events of all sizes, including large corporate events serving more than 5,000 guests.

T (416) 386 9946



F (416) 386 1297

HERITAGE ESTATE
WINERY & EVENTS

 [@estateheritage](https://www.instagram.com/estateheritage)

 www.heritageestateevents.com

 info@heritageestateevents.com

HERITAGE ESTATE WINERY & EVENTS

Located in the heart of Simcoe Country, Heritage Estate Winery & Events is a unique event venue in Barrie's only boutique vineyard and cidery. We offer a complete scope of services including Ontario's finest caterers, in-house production, stylish décor and efficient service – all important elements to ensure a flawless event. From the planning process to the event completion, our staff of experienced professionals will make sure no detail is overlooked and will ensure the success of your event.

421 Penetanguishine Rd.
Barrie, ON L4M 0H1



T (416) 840 5540

HERITAGE ESTATE WINERY & EVENTS

HERITAGE ESTATE WINERY & EVENTS' rustic luxury space has everything you are looking for.

- Overnight Accommodation in Honeymoon Suite
- Glass Enclosed Luxury Tent
- Rustic Wood Cross Back Chairs
- Coffee Tables
- Leather Lounge Furniture
- Cruiser Tables
- Linens and Napkins
- Rustic Wood and Acrylic Bars
- Contemporary Makeup Room with Safety Box
- Contemporary Chandeliers
- Complimentary Free Parking
- Full Functional Kitchen Inclusive of All Dishes, Cutlery, Glassware and Service Ware
- Licensed Beverage Services Including Heritage Estate Wines and Ciders
- Round and Long Tables
- Fully Accessible Space
- On-Site Event Supervisor
- Free Wi-Fi
- Landscaped Grounds Available for Photos
- Complimentary Wine Tour (with Booking)
- Accessible via Highways 400 and 11

SERVICES

Your event representative will be pleased to assist in arranging special details for your event such as: florals, rentals, décor, sound and lighting, audio and visual, etc...

EVENT CAPACITY

Our multi-functional space and open layout allows the flexibility to host functions from a small gathering of 50 people to a large scale event for 500 people.

PARKING

There is ample complimentary parking on site. Valet parking is also available for each event and may be arranged through Heritage Estate Events for an additional charge.

COAT CHECK

Heritage Estate Winery & Events has an exclusive coat check area.
Coat check fee: \$300.00.

ENTERTAINMENT

The in-house supplier of audio visual equipment is Solepower Productions. Please contact them directly at 416-663-7653 ext.123 to find out more about their selection of audio-visual equipment and services. There is no landmark fee applied to the audio visual equipment rental or services. All events will require a minimum patch in fee. This fee will be billed by Solepower Productions directly to the client. Clients are encouraged to hire their own entertainment for their event.

SOCAN FEE

Flat Fee of \$148.00 applied to every event.

REHEARSALS

Rehearsals are offered at no additional charge. Rehearsal times will be confirmed two weeks prior to the event date and will be based on availability. If a guaranteed date/time is required well in advance a \$500.00 (plus HST) rental charge may apply.

PAYMENTS & DEPOSITS

A non-refundable deposit of \$7,500.00 is required at the time of booking, along with a signed contract. 18% Service Charge & applicable taxes are additional.

ROOM RENTAL CHARGES

	S	M	T	W	T	F	S
May 15 - November 15	\$4,800	\$1,800	\$1,800	\$1,800	\$2,800	\$5,800	\$6,800

* The room rental fee is subject to a minimum F&B spend.

** 18% service charge and 13% tax is over and above the room fees

*** For a booking within 2 months, a room rental discount may apply

PLATED LUNCH SERVICE

Sundays in 2022 or 2023 (if booked within 2 months of the event date)
\$75.00 (plus tax and service) per person

ON THE TABLE

DELUXE BREAD DISPLAY

to include Freshly Baked Artisan

BREADS & FLATBREADS

Served with Butter Curls

PASTA

PENNE ARRABIATA,

Tomato Basil Sauce Fettuccini,
Homemade Vodka Rosé Sauce,
Basil Seedlings

OR

TAGLIATELLE AL SUGO DI FUNGHI –

Mushroom Ragu & Arugula

ENTREE

GRILLED 9OZ CHICKEN SUPREME

Rosemary Roasted Mini Red Skinned Potatoes, Seasonal Vegetables
with a Lemon & Thyme Jus Natural

Bowl of Mixed Greens in a Balsamic Reduction and Olive Oil per table

DESSERT

MINI PETITE FOURS & SEASONAL FRUIT

platter per table

COFFEE & TEA SERVICE

NON-ALCOHOLIC BAR

An assortment of Juices, Soft Drinks, Fruit Infused Water, Coffee & Tea

Welcome Mimosas included

* Minimum of 150 Adult Guests

* Pricing based on a 5 hour event

BRUNCH - STATION STYLE SERVICE

Sundays in 2022 or 2023 (if booked within 2 months of the event date)
\$75.00 (plus tax and service) per person

BAGELS & RYE BREAD

SCOOPS OF TUNA SALAD

DECORATED PLATTER

of Smoked Salmon with Cream Cheese,
Tomatoes, Bermuda Onions, Cucumber Platter

SCRAMBLED EGG (with or without Onion)

TURKEY BREAKFAST SAUSAGES

ASSORTED MINI CROISSANTS & MINI DANISHES

BUTTER & JAM

SALAD BAR

Three beautifully prepared salads:

SALAD NICOISE, ISRAELI STYLE QUINOA, AND MIXED GREENS

with Mandarins, Strawberries, Cucumbers, Chevre, Spiced Pecans and Honey Mustard Dressing preset on station in Martini Glasses

PASTA STATION

DINNER ROLLS | GARLIC BREADS

RIGATONI

Roasted Red Peppers, Sundried Tomato topped with Arugula in a Fresh Tomato sauce and drizzled with a Tarragon Basil Pesto Cheese

RAVIOLI

in a Brown Butter Sauce

MUSHROOM RISOTTO

accompanied by Parmesan Cheese and Chili

DESSERT

MINI PETITE FOURS & SEASONAL FRUIT PLATTER PER TABLE

COFFEE & TEA SERVICE

NON-ALCOHOLIC BAR

An assortment of Juices, Soft Drinks, Fruit Infused Water, Coffee & Tea

Welcome Mimosas included

* Minimum of 150 Adult Guests

* Pricing based on a 5 hour event



CATERTRENDZ[®]
CULINARY PRODUCTION

Corporate Office

T (416) 386 9946

F (416) 386 1297

info@catertrendz.com

catertrendz.com

